



APPETIZERS

QUAIL KNOTS

republic sweet heat sauce 20

SEARED DIVER SCALLOPS

applewood-smoked bacon • toasted brioche bread
onion compote 30

BEEF CARPACCIO*

deep-fried beef tenderloin tips • sautéed onions
red chili sauce 20

AHI TUNA TARTARE*

spicy mango purée • cucumber • jalapeño pepper
crispy wontons 24

JUMBO LUMP CRAB CAKE

lobster & cognac cream • asian coleslaw 26

CRAB FONDUE

gruyère cheese • blue crab claw meat • crostini 16

ESCARGOT*

traditional escargot à la bourguignonne
butter • shallot • garlic • parsley • pernod 18

OYSTERS REPUBLIC*

six oysters • shiitake mushrooms
capers • spinach • brandy cream reduction 22

SHRIMP COCKTAIL

five jumbo shrimp • english cucumber
white onion • don julio tequila cocktail sauce 24

BONE MARROW

roasted garlic crostini 18

BURRATA

soft craft cheese • heirloom tomatoes
aged texas balsamic 20

SOUPS & SALADS

LOBSTER BISQUE 15

CAESAR SALAD

traditional dressing • white anchovies
croutons • parmesan 14

BEEFSTEAK TOMATO NAPOLEON

fresh buffalo mozzarella • red onion • basil pesto 14

WEDGE SALAD

iceberg wedge • blue cheese dressing
crumbled danish blue cheese
applewood-smoked bacon • radish
red onion • grape tomato 14

HOUSE SALAD

seasonal greens • applewood-smoked bacon
sliced eggs • roma & grape tomatoes
choice of housemade dressings 14

ACCOMPANIMENTS

asparagus or broccolini **vg gf** 15

roasted garlic
mashed potatoes 15

creamed spinach 15

brussels sprouts & pork belly 15

au gratin potatoes 15

hatch pepper mac & cheese 15

sautéed mushrooms 15

vegetable medley 14

baked idaho potato 15

hash browns 15

ENTRÉE ADDITIONS

cumberland sauce • port wine reduction • jack daniel's
& green peppercorn sauce • béarnaise sauce
horseradish cream sauce 4 each
marrow butter • blue cheese • boursin cheese 5 each

JUMBO SHRIMP 19

OSCAR-STYLE

jumbo lump crabmeat - market price



Gluten-friendly bread available upon request

20% gratuity will be added for parties of six or more. No separate checks.

gf gluten-friendly **vg** vegan **df** dairy-free **n** contains nuts/peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergy.



STEAKS & CHOPS

12oz. PRIME NEW YORK STRIP* 60

24oz. PRIME BONE-IN RIBEYE* 80

18oz. DOUBLE-CUT PORK CHOP
granny smith apple gastrique 44

12oz. PRIME RIBEYE* 65

8oz. FILET MIGNON* 53

RACK OF LAMB*
port wine reduction 61

SURF & TURF*
8oz. filet • three large shrimp • lump crabmeat
asparagus • risotto 90

8oz. FIVE-STAR PEPPER LOIN*
grilled tenderloin medallions • pepper-crusted
jack daniel's demi-glace 57

PRIME CÔTE DE BOEUF
BONE-IN RIBEYE* (FOR TWO)
rosemary & garlic potatoes • baby carrots • shallots
asparagus • sautéed mushrooms 110

RARE red, cool center	MEDIUM-RARE red, warm center	MEDIUM pink center	MEDIUM-WELL slightly pink center	WELL-DONE broiled throughout, no pink
				

FROM THE RANCH

AIRLINE RED BIRD CHICKEN
garlic & herb-rubbed all-natural chicken
polenta • baby carrot • broccolini • tomato coulis 36

TEXAS BOBWHITE QUAIL
roasted garlic & rosemary pan sauce 38

BROKEN ARROW RANCH VENISON
10oz. grilled loin • cumberland sauce 51

14oz. CAST IRON-SEARED BISON RIBEYE*
chef's signature • roasted garlic & rosemary
marrow crust 64

SEAFOOD

REDFISH
creole rice • baby zucchini • pontchartrain sauce 46

DIVER SCALLOPS
truffle risotto • asparagus
roasted garlic beurre blanc sauce 52

SHRIMP AND GRITS
unicorn grits • poblano jus 40

SCOTTISH SALMON*
asparagus • creole mustard • dill hollandaise 45

PAN-SEARED FRESH FISH
freshest catch available • beurre blanc sauce
lump crabmeat • vegetable medley 52

SHRIMP LINGUINI
saffron cream • asparagus
baby roasted tomatoes 43

COLD WATER LOBSTER TAIL
(ask your server for available sizes) 11 per ounce

CHEF'S VEGETARIAN FEATURE OF THE DAY 30